

Mariano Mertz

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PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

TECHNICAL SKILLS

Cuisine Styles

Asian Fusion

Kitchen Skills

Sauce-making • Cost Control • Plating

Operations

HACCP • Event Planning

Soft Skills

Quality Control • Time Management • Team Leadership

WORK EXPERIENCE

Private Chef — Rath, Thiel and Brown (Sep 2022 - Nov 2023)

- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 100 guests with 95%+ client satisfaction.
- Maintained food cost under 23% with vendor negotiations and waste controls.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Emard - Goyette (Aug 2022 - Apr 2023)

- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 124 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.

Sous Chef — Buckridge Inc (Apr 2017 - Jan 2018)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 179 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.

Private Chef — Spinka - Hermiston (Apr 2025 - Jul 2025)

- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Gerlach, Reilly and Howell College (2020)

CERTIFICATIONS

- HACCP Level 3